

## Luxury Bites

### GRILLED KING CRAB

matsutake shoyu, lime, béarnaise

### WAGYU BEEF TARTARE

potato chip

14. per bite

### BLACK TRUFFLE & POTATO CROQUETTE

perigord black truffle

### SEARED FOIE GRAS

brioche, apple, pickled shallot

### KALUGA CAVIAR POTATO SKIN

bacon, creme fraiche, aged cheddar

## First Course

bread service available upon request

### CHILLED SEAFOOD

#### SHELLFISH TOWER

ginger mignonette, official cocktail sauce, meyer lemon mustard sauce\*, for two or more 45. per guest

#### AHI TUNA CARPACCIO\*

assorted herbs, fresno chili, ponzu, jalapeño oil, lemon 24.

#### SHRIMP COCKTAIL

official cocktail sauce, mustard aioli 25.

#### FRESH OYSTERS\*

east coast or west coast 22. half dozen / 44. dozen

#### CHILLED HALF MAINE LOBSTER

olio verde olive oil, moldon sea salt, lemon MP.



## Second Course

### SOUPS & SALADS

#### NEW ENGLAND CLAM CHOWDER 15.

#### FRENCH ONION SOUP

parmigiano crouton 14.

#### WEDGE

baby iceberg lettuce, thick-cut bacon, hook's gorgonzola, cucumber, purple onion, tomato 16.

#### BABY BEET SALAD

bosc pear, goat cheese, passion fruit, citrus, arugula, frisée 18.

#### LUMP CRAB CAESAR

tuscan kale, romaine, garlic parmesan breadcrumbs 22.

#### PRIME CHOPPED

thick-cut bacon, egg, blue cheese, pepperoncini, red onion, cherry tomato, romaine lettuce 18.

#### CHARRED OCTOPUS

roasted baby fennel, red pepper aioli, lemon caper vinaigrette 28.

#### HOUSE-FLARED THICK-CUT BACON

black pepper, michigan maple syrup, dark chocolate 17.

#### ROASTED BONE MARROW

red onion marmalade, parsley salad, toasted brioche 26.

#### LUMP BLUE CRAB CAKE

dijon mustard sauce 27.

## Third Course

### STEAK

Prime & Provisions' mission is to source the absolute best beef available. We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Lightly finished with Wisconsin grass-fed butter. Humanely raised, no hormones or antibiotics.

#### 28 DAY WET AGED

16oz NY STRIP\* 77.

34oz TOMAHAWK\* 210.

#### HAND-CUT FILET MIGNON\*

10oz signature-cut 68.

7oz petite-cut 54.

16oz bone-in 82.

*A-5 Japanese Wagyu Beef*

*inquire to see our wagyu card*

#### 28 DAY DRY-AGED

CENTER-CUT 36oz PORTERHOUSE\* for two 145.

BONE-IN 18oz KANSAS CITY STRIP\* 82.

16oz NEW YORK STRIP\* 80.

BONE-IN 24oz RIBEYE\* 87.

#### Enhancements

béarnaise 4. | au poivre 4. | truffle butter 8. | shrimp 3 pc. 24. | lobster tail 35. | king crab oscar MP.  
crusts: parmesan, horseradish, or blue cheese 6.

### SEAFOOD

#### ALASKAN KING CRAB LEGS

1/2 pound • 1 pound MP.

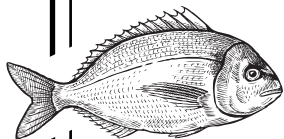
presented chilled with meyer lemon mustard sauce or quickly steamed with grass-fed drawn butter

#### PAN SEARED FAROE ISLAND SALMON\*

cauliflower purée, cipollini onion, roasted cauliflower, pickled maitake mushroom 45.

#### DOVER SOLE

crispy confit potatoes, french green beans, champagne caviar beurre blanc MP.



### ADDITIONAL OPTIONS

#### DOUBLE CUT PORK CHOP

braised red cabbage, rutabaga purée, pork jus 48.

#### TOMAHAWK COLORADO LAMB CHOPS

honeynut squash purée, lamb jus 72.

#### BLACKENED CAULIFLOWER "STEAK"

roasted garlic 29.

#### ROASTED CHICKEN

wild rice, creamed leeks, black truffle chicken jus 42.

## Escorts to the Above 15.

#### SAUTEED BROCCOLI

1st press olive oil, lemon, sea salt

#### CHARRED SWEET CORN

parmesan cream, lime, cilantro

#### ROASTED WILD MUSHROOMS

apple saba

#### DECADENT MACARONI & CHEESE

#### ROASTED BRUSSELS SPROUTS

elephant garlic, crispy bacon

#### CREAMED OR SAUTEED SPINACH

#### PROPERLY WHIPPED POTATOES

horseradish parmesan crust

#### PARMESAN CHEDDAR POTATO GRATIN

#### BRULEED SWEET POTATO

cinnamon, cajeta butter